

**IN THE CLAIMS:**

**CLEAN VERSION OF THE CLAIM AMENDMENTS**

Please amend Claims 1, 4, 5 and 11 as follows:

*A1*  
1. (Amended) A process for producing encapsulated flavorings, comprising the steps of emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas at a gas velocity of 0.2 to 4 m/s.

*A2*  
4. (Amended) A process according to Claim 1, wherein said particles are treated in a gas stream at a gas velocity of 0.5 to 2 m/s.

5. (Amended) Carbohydrate-encapsulated flavoring particles, produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas at a gas velocity of 0.2 to 4 m/s.

*A3*  
11. (Amended) Foods comprising carbohydrate-encapsulated flavorings wherein said carbohydrate-encapsulated flavoring particles are produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas at a gas velocity of 0.2 to 4 m/s.